



HAPPY BIRTHDAY RECIPES

FROM
Tupperware®





This Wild Rose Cake is an old-fashioned birthday treat. Fluffy Seven-Minute Frosting covers a perfect white cake made from "scratch". Serve it with Dessert Set dishes of strawberry ice cream.

It's birthday party time! Tupperware® Home Parties is 29 years old! To celebrate, we bring you this collection of birthday cakes and desserts for the young in age and heart. Tupperware products make them easy to fix and easy to take along — to the office, to a friend's home, to the roller rink, or wherever you plan to celebrate.

Don't forget Tupperware products for birthday gifts — kitchen wares for friends, toys for kids, and planters for garden buffs. Imagination is the only limit. So come to a Tupperware Party this month, or host one of your own to help us celebrate 29 years of service to good friends like you!



This seal assures you that every recipe in Happy Birthday Recipes from Tupperware® is tested and approved by the Better Homes and Gardens Test Kitchen. Each recipe is tested for family appeal, practicality, and deliciousness.

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CLASSIC CAKES

WILD ROSE CAKE

2 1/4	cups cake flour	1/4	cup shortening
1 1/2	cups sugar	1 1/2	teaspoons vanilla
1	teaspoon salt	1	cup buttermilk
1	teaspoon baking soda	4	egg whites
1	teaspoon baking powder		Seven-Minute Frosting
1/4	cup butter or margarine		(page 14)

In a **Large Mixing Bowl**, stir together dry ingredients. Add butter, shortening, vanilla, and $\frac{3}{4}$ cup of the buttermilk; beat 2 minutes at medium speed of an electric mixer. Add remaining buttermilk and egg whites; beat 2 minutes longer. Pour into 2 greased and lightly floured $8 \times 1\frac{1}{2}$ -inch round baking dishes; bake in a 350° oven for 30 to 35 minutes or till done. Cool on wire racks for 10 minutes. Remove from pans; cool thoroughly. Frost with Seven-Minute Frosting and garnish with Rose Petals. Store in a **10" Cake Taker**, loosely covered; do not seal. Makes one 8-inch layer cake.

Rose Petals: Cut marshmallows into 5 slices with kitchen shears. Dip cut edges in **Snack Set** cups of sugars tinted pink, yellow, or green. Squeeze 1 end of each petal to a point. For blossoms, overlap 5 petals and press together. Put a slice of tiny red or yellow gumdrop in center of each. Use green petals for leaves.

RED DEVIL'S FOOD CAKE

1/2	cup shortening	1	teaspoon salt
1	cup sugar	1 1/3	cups cold water
1	teaspoon vanilla	3/4	cup sugar
3	eggs, separated		Seafoam Frosting
2 1/4	cups all-purpose flour		(page 14)
1/2	cup unsweetened cocoa powder	1	square (1-ounce) unsweetened chocolate
1 1/2	teaspoons baking soda	1/2	teaspoon shortening

In **Fix-N-Mix®** bowl, beat shortening for 30 seconds. Add 1 cup sugar and vanilla; beat till fluffy. Add egg yolks, one at a time; beat 1 minute after each. Stir together dry ingredients; add alternately with water, beating after each addition. In **Medium Mixing Bowl**, whip egg whites to soft peaks; gradually add $\frac{3}{4}$ cup sugar, beating to stiff peaks. Fold into batter; blend well. Pour into two greased and floured $8 \times 1\frac{1}{2}$ -inch round baking dishes. Bake at 350° for 35 to 40 minutes or till done. Cool on wire racks for 10 minutes. Remove from pans; cool. Frost with Seafoam Frosting. Melt chocolate with $\frac{1}{2}$ teaspoon shortening; drizzle around edge of frosted cake. Store in a **10" Cake Taker**, loosely covered; do not seal. Makes one 8-inch layer cake.



Balloons are a must for children's birthdays, so put them on the cake, too. The Fresh-N-Fancy® container lets you bake and decorate ahead. Snack Set cups filled with candies make a special party favor for little guests to take home.

KID'S CAKES

BALLOON CAKE

1½ cups sugar
½ cup butter, softened
⅓ cup chunk-style peanut butter
3 squares (3 ounces) unsweetened chocolate, melted and cooled
2 eggs

1½ teaspoons vanilla
2½ cups flour
2½ teaspoons baking powder
1 teaspoon salt
1½ cups milk
Butter Frosting (page 15)
Red rope licorice
Assorted candies

In **Large Mix-N-Stor®** pitcher, cream sugar, butter, and peanut butter till light and fluffy, scraping bowl frequently. Add chocolate, eggs, and vanilla; beat at low speed of an electric mixer till blended; beat 2 minutes at medium speed. Stir together flour, baking powder, and salt. Add to creamed mixture alternately with milk, beating after each addition. Pour into a greased and lightly floured 13 x 9 x 2-inch baking pan. Bake in 350° oven for 30 to 35 minutes or till done. Cool 10 minutes on wire rack; remove from pan. Cool thoroughly. Place on a **Fresh-N-Fancy** base and frost with Butter Frosting. Press licorice around top and bottom edges of cake. Form balloons by tying licorice rope with slip knots and arrange atop frosted cake. Fill centers of balloons with candies. To store, apply **Fresh-N-Fancy Seal**. Makes 12 to 15 servings.

BUTTER PECAN CUPCAKES

Tupperware containers make it easy for children to take birth-day "treats" to school. Mark containers with Ownership Labels—

⅓ cup chopped pecans
2 tablespoons butter or margarine
1¼ cups sugar
½ cup butter or margarine
2 teaspoons vanilla
2 eggs

2 cups flour
½ teaspoons baking powder
¼ teaspoon salt
⅓ cup milk
Toasted Pecan Frosting (page 14)

Place nuts in shallow baking pan; dot with the 2 tablespoons butter or margarine. Toast in 350° oven about 15 minutes, stirring often. In **Medium Mixing Bowl**, cream sugar, the ½ cup butter or margarine, and vanilla till light and fluffy, scraping bowl frequently. Add eggs, one at a time, beating well after each. Stir together flour, baking powder, and salt. Add to creamed mixture alternately with milk, beating well after each addition. Fold in toasted nuts. Fill paper bake cups in muffin pans half full. Bake in 375° oven for 20 to 25 minutes or till done. Cool and frost with Toasted Pecan Frosting. Store in a sealed **12" Pie Taker**. Makes 18 cupcakes.



When a birthday falls on a hectic day, Orange Chocolate Torte is a fast fix-up that says, "It's your special day!"

FAST-N-FANCY CAKES

ORANGE CHOCOLATE TORTE

1 package 2-layer-size German chocolate cake mix	1 8-ounce package cream cheese, softened
1 11-ounce can mandarin orange sections	2 eggs separated
1 envelope unflavored gelatin	½ teaspoon finely shredded lemon peel
1 cup sugar	1 tablespoon lemon juice
	½ cup whipping cream
	Chocolate curls

In **Large Mixing Bowl**, prepare cake batter according to package directions. Pour into two greased and floured 9 x 1½-inch round baking pans. Bake in 350° oven for 25 to 30 minutes. Cool 10 minutes. Remove from pans; cool thoroughly.

Drain mandarin oranges in 1-qt. **Strainer** over a measuring cup. Reserve ¼ cup syrup; dice orange sections and set aside. In glass or metal bowl, soften gelatin in reserved syrup. Place bowl over hot water; stir to dissolve gelatin. In a clean **Large Mixing Bowl**, beat together sugar and cream cheese. Blend in egg yolks, lemon peel, and juice. Stir in cooled gelatin. Beat egg whites till stiff; whip cream. Fold egg whites and cream into gelatin mixture with oranges. Turn into a 8 x 1½-inch round baking dish. Chill till set. To assemble, center one layer of cake on **10" Cake Taker** base. Unmold gelatin layer atop. Cover with second cake layer. Sift powdered sugar over top. Garnish with chocolate curls and additional mandarin oranges, if desired. Apply **Seal**; store in refrigerator. Makes one 9-inch layer cake.

RIBBON CAKE

1 package 1-layer-size regular white cake mix	1 square (1 ounce) unsweetened chocolate, melted and cooled
2 drops red food coloring	1 tablespoon milk
1 package 1-layer-size regular yellow cake mix	Seven-Minute Frosting (page 14)

Prepare white cake mix in **Large Mix-N-Stor**® pitcher according to package directions; divide batter in half. To one half blend in red food coloring. Pour each batter into a greased and floured 8 x 1½-inch round baking dish. Prepare yellow cake mix in clean **Large Mix-N-Stor** pitcher according to package directions; divide batter in half. To one half, blend in chocolate and milk. Pour each batter into a greased and floured 8 x 1½-inch round baking dish. Bake all four layers in 350° oven for 12 to 15 minutes. Cool 10 minutes on wire racks; remove from pans. Cool completely. Fill and frost with Seven-Minute Frosting. Store in **10" Cake Taker**, loosely covered; do not seal. Makes one 8-inch layer cake.

NO-BAKE CAKES

RASPBERRY LADYFINGER CAKE

"Beat" egg yolks in a Quick Shake® container—

2 envelopes unflavored gelatin	2 teaspoons vanilla
3/4 cup sugar	12 ladyfingers, split
1/4 teaspoon salt	3 egg whites, stiffly beaten
2 cups milk	1/2 cup whipping cream
3 egg yolks, slightly beaten	1 10-ounce package frozen raspberries, thawed
1 cup dairy sour cream	1 tablespoon cornstarch
	1/2 cup currant jelly

In medium saucepan, combine gelatin, sugar, and salt. Stir in milk and egg yolks. Cook and stir over low heat till mixture coats spoon. Remove from heat; stir about 1 cup of the hot mixture into sour cream; return mixture to saucepan; add vanilla. Chill till partially set. Meanwhile, arrange 6 ladyfinger halves spoke-fashion in bottom of **Stacking Canister**; line sides of **Canister** with remaining split ladyfingers. Fold egg whites into gelatin mixture. Whip cream; fold into mixture. Spoon into **Canister**. Apply **Seal**. Chill till firm, 6 hours or overnight. Crush thawed raspberries and combine with cornstarch and jelly in a saucepan. Cook and stir till bubbly; cook 1 minute more. Strain by placing 1-qt. **Strainer** over **Small Mix-N-Stor®** pitcher. Cover and store sauce. At serving time, unmold **Canister** onto **10" Cake Taker** base and drizzle with a little sauce. Garnish with additional raspberries, if desired. Serve with remaining sauce. Makes 10 to 12 servings.

CHOCOLATE CHEESECAKE

1 10 1/2- or 11-ounce package cheesecake mix	1 tablespoon sugar
3 tablespoons sugar	1 envelope (1 ounce) no-melt unsweetened chocolate-flavored product
1/4 cup butter or margarine, melted	1/2 cup dairy sour cream
1 1/2 cups cold milk	Chocolate curls

In a **Medium Mixing Bowl**, combine crumbs from the cheesecake mix, the 3 tablespoons sugar, and the melted butter. Press crumb mixture onto bottom and 1 inch up sides of 7 1/2-inch springform pan. Chill. In **Large Mix-N-Stor** pitcher, combine milk, the packaged filling mix and the 1 tablespoon sugar. Beat at low speed of electric mixer till blended; beat at medium speed for 3 minutes. Add chocolate; beat at low speed 1 minute more. Pour into crust; spread sour cream over top. Chill at least 1 hour. Garnish with chocolate curls. Makes 6 to 8 servings.



Raspberry Ladyfinger Cake offers a change of pace from the traditional birthday cake. It's molded in an un-traditional container, the Tupperware® Stacking Canister, then served with Raspberry Sauce.



If you've dreamed of this fancy dessert, but haven't dared try, Tupperware® products make Cake-N-Frosting Alaska so easy you won't want to wait for a birthday party.

CAKE-N-FROSTING ALASKA

If minutes count, "frost" and freeze early in the day—

½ gallon peppermint ice cream

1 package 1-layer-size chocolate cake mix

2 packages fluffy white frosting mix (for 2-layer cake)

2 tablespoons peppermint candies, crushed

Press ice cream into **Snack-Stor®** container. Seal and freeze. Prepare cake mix in **Large Mix-N-Stor®** pitcher according to package directions; pour into greased and floured 9 x 9 x 2-inch baking pan. Bake according to package directions. Cool 10 minutes; remove from pan. Cool thoroughly. Place cake on wooden cutting board. In **Large Mixing Bowl**, prepare frosting mixes according to package directions. Loosen edges of ice cream with a Pastry Cutter/Server or table knife, center ice cream on cake. Trim ice cream so cake is 1 inch larger on all sides. Working quickly, spread frosting over ice cream and cake, sealing around. Bake in 500° oven for 3 to 4 minutes. Sprinkle with candies the last minute of baking. Makes 12 servings.

ICE CREAM-N-CAKES

PINK LEMONADE CAKE

- 1 package 2-layer-size yellow cake mix
- 1 6-ounce can frozen pink lemonade concentrate

- 1 quart vanilla ice cream
- 1 cup whipping cream
- 2 tablespoons sugar

Prepare cake mix in **Large Mixing Bowl** according to package directions. Pour into 2 greased and floured 8 x 1½-inch round baking pans; bake as directed. Remove from pans and cool. Thaw lemonade concentrate. Soften ice cream and stir in ½ cup of concentrate. Spread in a **Super Seal-N-Serve®** bowl with waxed paper on bottom. Seal and freeze till firm. In a **Large Mix-N-Stor** pitcher, whip cream with sugar and remaining concentrate. Place cake layer on **10" Cake Taker** base. Loosen edges of ice cream with metal spatula. Invert onto cake layer; remove waxed paper. Top with second cake layer. Frost with whipped cream; apply **Seal** and freeze 1 hour. Makes one 8-inch layer cake.

CHOCOLATE MINT CUPS

- 1 cup crisp rice cereal, slightly crushed
- ½ cup flaked coconut
- ¼ cup walnuts, finely chopped

- ½ cup semisweet chocolate pieces
- 2 tablespoons butter
- Peppermint ice cream

In **Medium Mixing Bowl**, toss together cereal, coconut, and nuts. In saucepan, melt chocolate and butter over low heat; stir into cereal mixture. Cool 5 minutes; press about ¼ cup mixture into bottom and sides of a **Dessert Set** dish to form a shell. Repeat, making 6 shells in all. Apply **Seals** and chill until serving time. Fill shell with ice cream. Makes 6 servings.

RAINBOW CAKE

- 1 frozen loaf pound cake, thawed
- ¾ cup raspberry sherbet
- ¾ cup lemon sherbet
- ¾ cup lime sherbet

- 1 1½-ounce envelope dessert topping mix
- 2 tablespoons slivered almonds, toasted

Hollow out cake, leaving ½-inch shell; return to foil pan. Soften sherbets in **Refrigerator Bowls**; layer in cake shell, beginning with raspberry, ending with lime. Seal in **Freez-N-Save®** container and freeze firm. Prepare dessert topping according to package directions. Remove cake from pan; place, sherbet up, on **Freez-N-Save** container **Seal**. Frost with dessert topping; sprinkle with almonds. Invert container atop cake; seal and freeze overnight. Let stand at room temperature 10 minutes before serving. Serves 8.



You can share a special birthday secret with this elegant Strawberry-Lemon Freeze made in a Jel N Serve® mold. What's the secret? This tasty dessert has only 125 calories per serving.

CALORIE COUNTED CAKES

STRAWBERRY-LEMON FREEZE

1 quart low-fat strawberry
frozen yogurt
1 pint low-fat lemon
frozen yogurt

1 8-ounce can crushed
pineapple (juice pack),
drained

Assemble **Jel-N-Serve** mold with design **Seal** and place in freezer to chill. In **Medium Mixing Bowl**, soften the strawberry yogurt by using a wooden spoon to stir and press it against the sides of bowl. Soften just till pliable. Quickly spread the softened yogurt up the sides of the **Jel-N-Serve** mold, making an even layer on sides and bottom of the mold. (If yogurt slips down, refreeze in mold until workable.) Seal and freeze till firm.

In a **Large Mix-N-Stor**® pitcher, soften the lemon yogurt in the same manner as strawberry. Gently fold in drained pineapple. Spoon lemon-fruit mixture into center of mold. Apply **Seal** and freeze until very firm.

Just before serving time, remove **Jel-N-Serve** mold from freezer. Immerse mold, large **Seal** down, in warm water for 20 seconds; remove from water and dry mold with a cloth. Peel off large **Seal**. Place **Serving Tray** over mold and invert tray and mold together. Slowly remove design **Seal**. Carefully lift off mold. Let stand 10 minutes before serving. Garnish with fresh strawberries and mint. Makes 8 servings, 125 calories each.

CHOCO-MINT ROLL

4 eggs, separated
½ cup sugar
½ cup sifted cake flour
¼ cup unsweetened cocoa
powder

1 teaspoon baking powder
¼ teaspoon salt
1 tablespoon powdered
sugar
Mint Custard

In **Small Mix-N-Stor** pitcher, beat yolks till thick and lemon-colored. Gradually beat in $\frac{1}{4}$ cup of the sugar. In **Large Mixing Bowl**, beat whites to soft peaks; add $\frac{1}{4}$ cup of sugar, beating to stiff peaks. Fold yolk mixture into whites. Stir together flour, cocoa, baking powder, and salt; fold into egg mixture. Spread evenly in waxed paper-lined $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan. Bake at 375° for 10 to 12 minutes. Loosen sides; turn out on towel sprinkled with powdered sugar. Remove paper. Starting at narrow end, roll cake and towel together. Cool thoroughly. Unroll cake; spread with cooled Mint Custard. Roll up. Makes 12 servings, 128 calories each.

Mint Custard: Blend $\frac{1}{3}$ cup sugar, $\frac{1}{3}$ cup nonfat dry milk powder, 2 tablespoons cornstarch, and a dash salt; add $1\frac{1}{3}$ cups water. Stir over medium heat till bubbly; cook two minutes more; remove from heat. Stir some hot mixture into 2 beaten eggs; return to hot mixture. Cook two minutes. Add a few drops each of peppermint extract and red food coloring.

FROSTINGS

SEVEN-MINUTE FROSTING

1½ cups sugar	2 egg whites
2 teaspoons light corn	Dash salt
syrup or ¼ teaspoon	⅓ cup cold water
cream of tartar	1 teaspoon vanilla

In top of double boiler, combine sugar, corn syrup or cream of tartar, egg whites, and salt. Add cold water. To blend, beat ½ minute on low speed of electric mixer. Place over boiling water (water in bottom of double boiler should not touch top pan).

Beating constantly on high with electric mixer, cook about 7 minutes or till frosting forms stiff peaks. Remove from heat; add vanilla. Beat about 2 to 3 minutes more or till frosting is satiny and desirable spreading consistency. Frost tops and sides of two 8- or 9-inch layers, or one 10-inch tube cake.

SEAFOAM FROSTING

Prepare Seven-Minute Frosting, substituting 1½ cups packed brown sugar for the granulated sugar.

TOasted PECAN FROSTING

⅓ cup chopped pecans	3 cups sifted powdered
¼ cup butter or margarine	sugar
¼ cup milk	¼ teaspoon vanilla

Place chopped pecans in shallow baking pan; dot with 1 tablespoon of the butter or margarine. Toast in 350° oven 10 to 15 minutes, stirring often.

In **Medium Mixing Bowl**, combine milk, powdered sugar, the remaining butter or margarine, and vanilla. Beat smooth with electric mixer. Stir in toasted pecans. Spread on cake. Frost 18 cupcakes.

CAKE BAKING TIPS

For easy cake removal, grease and flour pans with One Step Pan Coating: thoroughly blend ½ cup shortening and ¼-cup *all-purpose flour* in a **Refrigerator Bowl**. Apply **Seal** to bowl and store on kitchen shelf. To use pan coating, generously spread mixture on bottoms and sides of cake pan before filling with batter.

For fuller volume "scratch cakes", use ingredients at room temperature: set butter or margarine, eggs, and milk out about 1 hour before mixing.

BIRTHDAY BLOSSOMS

BIRTHDAY BLOSSOMS

"Sow" this dessert for a special day in Trio Planters, later use them for real greenery—

1/2 gallon ice cream (any flavor)
1/2 cup butter or margarine, softened
1 cup sugar
1 egg
1/4 cup milk
1/2 teaspoon vanilla
2 1/4 cups flour
2 teaspoons baking powder

1/2 teaspoon salt
1/2 teaspoon ground mace (optional)
Wooden sticks
1 1/2 cups flaked coconut
Red, yellow, and green food coloring
Butter Frosting (below)
Gumdrops

Line bottom of each **Planter** of 2 **Trio Planter** sets with paper bake cups. Place two large scoops ice cream in each **Planter**. Place in freezer.

To make cookies, cream butter and sugar in **Large Mixing Bowl**. Add egg, milk, and vanilla; beat well. Stir together flour, baking powder, salt, and mace; blend into creamed mixture. Chill one hour. On lightly floured **Pastry Sheet**, use **Rolling Pin** to roll half the dough to $\frac{1}{4}$ -inch thickness. Cut with a 2- to $2\frac{1}{2}$ -inch flower shaped cookie cutter. Place on ungreased cookie sheets. Insert wooden sticks in cookies. Repeat with second half of dough. Bake in 375° oven for 7 to 10 minutes. Makes about 4 dozen cookies.

Tint coconut by dividing between 3 **Square Rounds**[®] containers; add a few drops of one color food coloring. Apply **Seal** and shake until evenly colored. Divide Butter Frosting between two **Refrigerator Bowls**. Tint pink and yellow to match coconut. Frost cookies and trim with coconut and gumdrops. Chill. At serving time, remove **Planters** from freezer, place two flowers in each ice cream filled **Planter**. Sprinkle surface of ice cream with green coconut. Makes 6 servings.

BUTTER FROSTING

6 tablespoons butter or margarine, softened
1 pound (4 $\frac{1}{2}$ to 4 $\frac{3}{4}$ cups) powdered sugar, sifted

1/4 cup milk
1 1/2 teaspoons vanilla

In **Small Mix-N-Stor**[®] pitcher, cream butter or margarine until light and fluffy. Gradually add about *half* the powdered sugar, beating well. Beat in the milk and vanilla. Beat in remaining powdered sugar, a little at a time. If necessary, add additional milk to make frosting of spreading consistency. Makes about 2 cups or enough for tops and sides of two 8- or 9-inch layers.

Mini-Mix-It™

Children's Mixing Set

For Ages 3
and Older

